



April 2025 Vegan Menu

~ \$49 Prix Fixe 3 Course Menu ~

~ A La Carte ~

Starters ~ Choice of One ~

GF Baby Romaine "Bacon" Wedge - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes	12
GF Chimichurri Grilled Tofu Skewers - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions	13
GF Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
Strawberry Toast - Whipped Almond Ricotta, Crispy Rice Paper Bacon, Pistachios, Vegan Honey	13
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	12
GF "Oysters" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade	13

Entrees ~ Choice of One ~

Vegan "Beef" Wellington	30
Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry	
Crispy "Chicken" Pesto	29
Pesto Cream, Bucatini, Almond Ricotta, Red Onions & Peppers, Green Peas, Asparagus, Tomatoes	
GF Vegan "Salisbury Steak"	29
Chickpea, Mushroom & Oat Patty, Idaho Mash, Broccolini, Caramelized Shallot-Porcini Gravy	
Hearts of Palm "Lobster"	30
Sundried Tomato Pesto, Orzo, Spinach, Tomatoes, Red Peppers, Artichokes, Gremolata	

Sweets ~ Choice of One ~

Blackberry & Lime cheesecake - Blackberry Coulis, Whipped Cream	14
Lemon Semolina Cookie - Housemade Ice Cream, Whipped Cream	14
Goopy Chocolate Cake - Chocolate Chip Cake, Housemade Ice Cream, Whipped Cream	14